

## START

MARKY'S RUSSIAN OSETRA CAVIAR <i>Shallot Layer Dip / Potato Gaufrettes</i>	105
SHRIMP COCKTAIL <i>Dill / Old Bay / Cocktail Sauce</i>	24
BAKED BRIE <i>Petit Truffle Cheese / Winter Chicories Pink Peppercorn Honey</i>	19
PARKER HOUSE ROLLS <i>Avocado Butter / Himalayan Sea Salt</i>	9
BLISTERED SUGAR SNAP PEAS <i>Perserved Kumquats / Sesame Seeds Yuzu Kosho Cream / Pea Tendrils</i>	13
BURRATA TARTINE <i>Cherries / Arugula / Nasturtium</i>	14
MAUI ONION RINGS <i>Alabama White Sauce</i>	12
CENTER CUT POTATO SKINS <i>Vintage Cheddar / Sour Cream Mousse Scallion / Nueskes Lardons</i>	18
HIRAMASA CRUDO <i>Citrus / Fresno Chili / Avocado / Cilantro</i>	22

## SALAD & SOUP

WHITE CORN SOUP <i>Baja White Shrimp / Leeks / Cilantro / Chili</i>	16
HEIRLOOM TOMATO SALAD <i>Gaviota Strawberries / Basils / Arugula White Balsamic Vinaigrette</i>	16
CLASSIC CAESAR SALAD <i>Anchovy Dressing / Hearts of Romaine / Sour Batard Crouton</i>	15
VEGAN CHOP SALAD <i>Lacinato Kale / Avocado / Artichoke Barigoule Sprouts / Garbanzo / Tomato Vinaigrette</i>	16
BABY ICEBERG WEDGE SALAD <i>Bacon / Cherry Tomato / Pickled Onion Pt. Reyes Blue Cheese Dressing</i>	16

## SIGNATURE

SLOW ROASTED PRIME RIB <i>Horseradish Cream / Beef Au Jus</i>	10oz. 38	12oz. 42	16oz. 52
MR. LYONS BURGER <i>Bacon-Onion Jam / Lettuce / Tomato Sea Salt-Truffle Aioli / Brioche Bun / Frites</i>	24		
STEAK FRITES <i>Bavette Steak / Bistro Fries / Sauce Au Poivre</i>	33		
BEEF WELLINGTON <i>5oz Prime Filet / Spinach / Duxelles Bordelaise</i>	48		
ROASTED HEIRLOOM SQUASH <i>Fennel Onion Puree / Pistachio Salsa Verde Burrata / Basil / Savory Granola</i>	26		

## MEATS & FISH

PACHAMAMA FARM PORK CHOP <i>Days Creek, OR</i>	16oz	42
PRIME FILET MIGNON <i>Creekstone Farms, KS</i>	5oz. 10oz.	38 52
PRIME NEW YORK STRIP <i>Niman Ranch, CO</i>	12oz.	56
PRIME BONE-IN RIBEYE <i>Greater Omaha, NE</i>	24oz.	85
MISHIMA WAGYU STRIP LOIN <i>Seattle, WA</i>	6oz.	70
ROASTED CHICKEN <i>Watercress / Fried Potatoes / Shaved Fennel Meyer Lemon / Whole Grain Mustard Vinaigrette</i>	34	
PAN ROASTED SEA BASS <i>Cherry Tomato / Charred Eggplant Puree Tomato Vinaigrette / Soft Herbs / Lemon Oil</i>	32	

## ENHANCEMENTS

BONE MARROW BUTTER	14
GRILLED JUMBO PRAWNS	12
CHIMICHURRI	4
SAUCE AU POIVRE	6

## ADDITIONS

CRISPY BRUSSELS SPROUTS <i>Balsamic Glaze / Parsley</i>	13
PISTO MANCHEGO <i>Roasted Peppers and Eggplant / Sherry Vinegar / Manchego Cheese</i>	15
BROCCOLI <i>Manchego / Garlic Crisps</i>	15
ROASTED DELTA ASPARAGUS <i>Hazelnut Gremolata</i>	14
FRIED RICE <i>Crunch Crunch / Quail Egg</i>	14
CREAMED SPINACH <i>Bechamel / Nutmeg</i>	13
POTATO MOUSSELINE <i>Yukon Gold / Sour Cream / Shallot Marmalade</i>	14
MACARONI AND CHEESE <i>6 Cheese Blend / Tubetti Pasta</i>	13

Please note that there is a 2% Kitchen Appreciation Service Charge applied to your final bill. This is applied to Food Sales Only. This helps provide a living, competitive, wage for our Back of House.  
Thank you for supporting fair wages in CA!

# MR. LYONS

## STEAKHOUSE

PALM SPRINGS, CA EST. 1945

## DESSERTS

MR. LYONS FRESH MINT SUNDAE <i>Homemade Mint Ice Cream / Hot Fudge / Valrhona Cacao Nibs</i>	12
HALEKULANI COCONUT CAKE <i>Vanilla Almond Cake / Butter Frosting / Fresh Coconut</i>	12
STICKY TOFFEE BREAD PUDDING <i>Chantilly / Candied Orange</i>	10
PISTACHIO CRÈME BRÛLÉE <i>Brooks Cherries / Basil</i>	10
CHOCOLATE BOUDINO <i>Butterscotch / Marshmallow / Hazelnut / Graham</i>	12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# WINES

Giavi Prima Volta Brut Prosecco, IT	14/50
Jacquart, Mosaique, Brut, Champagne	22/85
Santa Marina, Pinot Grigio, Provincia Pavia, IT	10/40
Twomey, Sauvignon Blanc, Napa/Sonoma, CA	15/55
Leo Steen, Chenin Blanc, Dry Creek, CA	15/55
Jean Claude Mas, Chardonnay, FR	12/40
Larry Hyde, Chardonnay, Los Carneros, CA	20/75
Campuget, Rosé, FR	10/40
La Selva, <i>Privo Organic</i> , Tuscany, IT	15/55
Chateau De la Croix, Medoc, Bordeaux, FR	15/55
Valency, Pinot Noir, Loire Valley, FR	16/60
Coho, <i>Stanly Ranch</i> , Pinot Noir, Los Carneros, CA	20/75
William Hill, Estate, Cabernet Sauv., CA	12/45
Post & Beam by Far Niente, Cabernet Sauvignon, Napa, CA	25/95
Rebellious, Red Blend, North Coast, CA	20/75

# BUBBLES

Lantieri, <i>Cuvee Brut</i> , Franciacorta NV	50
GH Mumm, <i>Grand Cordon</i> , Champagne NV	75
J.L. Vergnon, Blanc de Blancs, Grand Cru, Champagne NV	115
Lallier, Grand Reserve, Grand Cru, Champagne NV	85
Billecart-Salmon, Brut Rosé, Champagne NV	175
Bruno Paillard, Premier Cuvee, Rose, Champagne NV	135
Lanson, <i>Gold Label</i> , Champagne, Vintage 2008, FR	240

# CLASSIC COCKTAILS

MR. LYONS HONEST MARTINI	12
<i>Vodka or Gin</i>	
LYONS' LEMONADE	10
<i>Smirnoff Citron, Lemon Juice, Simple Syrup &amp; Soda</i>	
MR. LYONS PIMMS CUP	14
<i>Plymouth Gin, Pimms #1, Giffard's Peche de Vigne, English Cucumber, Lemonade &amp; Ginger Beer</i>	
WARD 8	14
<i>Rye Whiskey, Lemon Juice, Orange Juice, Grenadine</i>	
AVIATION	15
<i>Tanqueray Gin, Fresh Lemon, Maraschino Liqueur &amp; Crème de Violette</i>	
SIDECAR	15
<i>Martell Blue Swift Cognac, Cointreau, Lemon Juice</i>	
WHISKEY SOUR	14
<i>Bank Note Scotch, Lemon Juice, Simple Syrup &amp; Egg White</i>	
OLD FASHIONED	14
<i>Rittenhouse Rye, Bitters, Sugar, Amarena Cherries &amp; Orange Peel</i>	
VIEUX CARRÉ	15
<i>Bulleit Rye, Sweet Vermouth, Benedictine, Cognac, Peychaud's &amp; Angostura Bitters</i>	
FRENCH 75	14
<i>Fords Gin, Lemon Juice, Simple Syrup &amp; Prosecco</i>	
BROOKLYN	14
<i>Rye Whiskey, Dry Vermouth, Amer Picon, Maraschino Liqueur</i>	
MR. LYONS ESPRESSO MARTINI	12
<i>Absolut Elyx Vodka, Mr. Black Coffee Liqueur &amp; House-Made Espresso Syrup</i>	

# BEERS

North Coast, Scrimshaw Pilsner, CA	6
Peroni Nastro Azzurro Lager, Italy	7
Duvel Strong Pale Ale, Belgium	9
Stone Delicious IPA, CA	7
Allegash White, ME	8
Ohara's Irish Stout, Ireland	8
Chimay Grande Reserve, Belgium	12

# DESSERT WINES (3oz.)

Croft, 10 Year, Tawny Port, Portugal	12
Domaine la Tour Vielle, Banyuls, France '16	18
RWC Historic Collection, Boston Bual, Maderia	14
Château La Tour Blanche, Sauternes, France '17	14
Dolce by Far Niente, Napa Valley, CA '13 (2oz pour)	20

REMY MARTIN  
LOUIS XIII

½ oz. 60 | 1 oz. 120 | 2 oz. 180